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File: DWPI

Feb 24, 1992

DERWENT-ACC-NO: 1995-080021

DERWENT-WEEK: 199511

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TITLE: Preparing heat-stable powdered <u>coconut milk</u> - by centrifuging the cream from the milk extracted from <u>coconut meat</u> and stabilising it by adding sodium caseinate and malto-dextrin before homogenising it and <u>spray drying</u>

INVENTOR: TAYAG, P R Z

PATENT-ASSIGNEE:

ASSIGNEE

CODE

TAYAG P R Z

TAYAI

PRIORITY-DATA: 1987PH-0036050 (November 9, 1987)

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PATENT-FAMILY:

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PH 26114 A

February 24, 1992

010

A23C009/16

APPLICATION-DATA:

PUB-NO

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DESCRIPTOR

PH 26114A

November 9, 1987

1987PH-0036050

INT-CL (IPC): A23C 9/16

ABSTRACTED-PUB-NO: PH 26114A

BASIC-ABSTRACT:

Heat stable, powdered <u>coconut milk</u> is prepd. by de-husking the coconut, separating the <u>coconut meat</u> from the shell, paring the <u>coconut meat</u>, washing and cutting it, and extracting the <u>coconut milk</u> which is sterilized, stabilized, and spray <u>dried</u>. In the presence, the cream is separated from the aq. skimmed milk portion and stabilized by adding sodium caseinate and maltodextrin, the mixture being homogenised at a pressure of 2000 kpsi and spray <u>dried</u> at 75 deg.C to achieve heat stability.

USE - The spray $\underline{\text{dried}}$, heat-stable, powdered $\underline{\text{coconut milk}}$ serves as a source material for the preparation of good quality sterilized $\underline{\text{coconut milk}}$ or $\underline{\text{coconut milk}}$ or $\underline{\text{milk}}$ -based food products.

ADVANTAGE - The powdered coconut milk retains a smooth texture and appearance even

when heated above 80 deg.C enabling it to be used in the preparation of pasteurised or sterilized coconut milk-based products such as fruit-flavoured coconut milk beverages.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: PREPARATION HEAT STABILISED POWDER <u>COCONUT MILK</u> CENTRIFUGE CREAM MILK EXTRACT <u>COCONUT MEAT</u> STABILISED ADD SODIUM CASEINATE MALTO DEXTRIN HOMOGENISE SPRAY DRY

DERWENT-CLASS: D13

CPI-CODES: D03-B11; D03-H01L; D03-J02;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1995-036171

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